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The Gigantic New Guinea Butter Bean

This wonderful new edible vegetable is a native of New Guinea and has become very popular wherever it has been introduced in other countries. It is a rapid, vigorous grower and does exceedingly well in the United States and Canada. The vine is a hardy perennial and in ordinary climates will last several seasons. Given three months nice warm weather, it attains a marvelous growth and produces an immense crop of beans, some of which measure 3 to 3½ feet in length and 15 inches around—all solid flesh.

They have a delicate butter flavor and are greatly appreciated as an article of food wherever they are known. One bean is often sufficient for a family for several days. They are the equal of the egg plant and are superior to the summer squash. They must be cut young for cooking. If you want something unique, delicate, tasty and nutritious, try these.

Seeds only 25c a package.

All our seeds are imported from the growers and are tested for fertility before being sent out.



GIANT AUSTRAL BERRY

THE KING OF ALL BERRIES

Bearing Fruit within Three Months of Sowing Seed

This new and remarkable fruit, of unique, delicate and exquisite flavor, is unrivalled as a preserve, jam or pie fruit. It grows to the size of an Orlean Plum, all solid flesh, of a rich purple color when ripe, enclosed in a thin fibrous husk; will keep good for weeks after picking and can be shipped to distant cities. Plants grow about two feet high, with wide spreading branches bearing an enormous crop of this delicious fruit within three months of sowing seed, and continuing to bear until late in autumn—each plant producing 20 to 30 pounds of fruit during the season.

This marvelous berry, originally from South America, has been developed, improved and acclimatized in Australia by an expert botanist, who has succeeded in producing the "Austral," which he proudly describes as the "King of all Berries." (Perennial.)

The seed is sown early in spring like tomato, in a box or in a sheltered position, away from frosts, and transplanted three feet apart each way, care being taken to shelter young plants from frosts and storms; any soil will do, a rather stiff loam preferred, which has been previously well worked and manured. Apply water when needed, and support plants with stakes.

When making jam or preserve with this fruit, half a pound of sugar will be found quite sufficient to a pound of fruit; add a little salt, simmer the fruit in a few cupfuls of water with lid on until soft, then add sugar, take off lid and cook until thickened. Will keep for years. **Seeds, 25c per package.**

The Tasmanian Citron Preserving Melon

This is the melon from which the celebrated Tasmanian Jam (Australia) is principally made. The lemon and ginger flavor is the most approved, but it readily takes any flavor by the addition of a small quantity of the fruit or the extract desired, so one can make a reasonably priced jam when fruit is expensive.

With every package of seeds we send full instructions for jam making. **Seeds, 25c per package.**

The New Novelty Seed Importing Co.

519 Baker Street

San Francisco, Calif.

